

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

1. (Currently amended) A method for making dehydrated potato pellets comprising the steps of

(a) preparing an aqueous mixture of a first portion of dried potato pieces, said mixture including an emulsifier, water, and, optionally, a first portion of comminuted freshly cooked potato,

(b) homogenizing the mixture of step (a) to produce a homogenate comprising potato and emulsifier uniformly dispersed in a pumpable, flowable aqueous dispersion, the water content of said homogenate comprising at least 50% of said homogenate,

(c) mixing the homogenate of step (b) with a second portion of dried potato pieces,

(d) forming the mixture of step (c) into pellets, and

(e) drying said pellets to a moisture content no greater than 10%, said pellets being rehydratable to mashed potatoes.

2. (Original) The method of Claim 1 in which the mixture of step(a) further comprises oil.

3. (Original) The method of Claim 1 in which said step (a) mixture comprises a fresh cooked potato first portion.

4. (Original) The method of Claim 3 in which the first portion is cooked and cooled prior to step (a).

5. (Original) The method of Claim 1 in which the water content comprises at least about 60% of said homogenate.

6. (Original) The method of Claim 1 further comprising at least about 2% oil is uniformly dispersed within said pellets.

7. (Original) The method of Claim 2 in which said oil in said homogenate is in a stable emulsion with said water.

8. (Original) The method of Claim 1 further comprising the step of
(f) mixing a second portion of freshly cooked potato with said homogenate prior to forming.

9. (Original) The method of Claim 8 in which said second portion is cooked and cooled prior to step (f).

10. (Currently amended) The method of Claim 6 in which said dried pellets are rehydrated into a lumpy mashed potato.

11. (Original) The method of Claim 1 in which said forming is performed by extrusion.

12. (Original) The method of Claim 1 in which at least about 0.005% of said emulsifier is present in said dried product.

13. (Original) The method of Claim 1 in which said potato pieces are substantially completely rehydrated in said homogenate.

14. (Original) The method of Claim 1 in which said dried pellets include at least about 20% of the solids content from freshly cooked potato.

15. (Original) The method of Claim 1 in which said dried potato pieces comprise pieces selected from the group consisting of flakes, granules, and flanules.

16. (Original) The method of Claim 1 further comprising adding flavor agent prior to forming and in which said dried pellets rehydrate into a mashed potato having substantially uniform flavor distribution.

17. (Withdrawn) A product produced by the method of Claim 1.

18. (Withdrawn) A product produced by the method of Claim 2.

19. (Withdrawn) A product produced by the method of Claim 8.
20. (Withdrawn) A homogenized pumpable, flowable stable aqueous dispersion comprising uniformly dispersed and substantially completely rehydrated, dried potato pieces, emulsifier and oil.
21. (Withdrawn) The aqueous dispersion of Claim 20 comprising a water content of at least about 60%.
22. (Withdrawn) Dried potato pellets rehydratable into mashed potato, said pellets comprising at least about 2% oil uniformly dispersed within said pellets.
23. (Withdrawn) The potato pellets of Claim 22 rehydratable into a lumpy mashed potato.
24. (Withdrawn) The potato pellets of Claim 22 formed from a mixture of previously dried potato and freshly cooked mashed potato in a stable aqueous dispersion of water, oil and an emulsifier formed into pellets and dried.
25. (Withdrawn) The dried potato pellets of Claim 22 including at least about 20% of the solids content from freshly cooked potato.